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United States Department of Agriculture,

BUREAU OF CHEMISTRY.

C. I. ALSBERG, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

No. 22.

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FOOD INSPECTION DECISION 172.—CONDIMENTS OTHER THAN VINEGARS AND SALT.

The following definitions and standards for condiments other than vinegars and salt were adopted by the Joint Committee on Definitions and Standards July 29, 1917, and were approved by the Association of American Dairy, Food, and Drug Officials August 3, 1917, and by the Association of Official Agricultural Chemists November 21, 1917:

The term "dried" as used in this schedule refers to the air-dried product. The term "starch" as used in this schedule refers to starch as determined by the official diastase method. In the examination of the products listed in this schedule the methods of analysis of the Association of Official Agricultural Chemists should be followed except where otherwise specified.

1. SPICES are aromatic vegetable substances used for the seasoning of food. They are clean, sound, and true to name, and from them no portion of any volatile oil or other flavoring principle has been removed.

2. ALLSPICE, PIMENTO, is the dried, nearly ripe fruit of *Pimenta officinalis* (L.) Karst. It contains not less than eight per cent (8%) of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than twenty-five per cent (25%) of crude fiber, not more than six per cent (6%) of total ash, nor more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid.

3. ANISE, ANISEED, is the dried fruit of *Pimpinella anisum* L. It contains not more than nine per cent (9%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

4. BAY LEAVES are the dried leaves of *Laurus nobilis* L.

5. CAPERS are the flower buds of *Capparis spinosa* L.

6. CARAWAY, CARAWAY SEED, is the dried fruit of *Carum carvi* L. It contains not more than eight per cent (8%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

7. CARDAMOM is the dried, nearly ripe fruit of *Elettaria cardamomum* White & Maton.

8. CARDAMOM SEED is the dried seed of cardamom. It contains not more than eight per cent (8%) of total ash, nor more than three per cent (3%) of ash insoluble in hydrochloric acid.

9. RED PEPPER is the red, dried, ripe fruit of any species of *Capsicum*. It contains not more than eight per cent (8%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

10. CAYENNE PEPPER, CAYENNE, is the dried, ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., or some other small-fruited species of *Capsicum*. It contains not less than fifteen per cent (15%) of nonvolatile ether extract, not more than one and five-tenths per cent (1.5%) of starch, not more than twenty-eight per cent (28%) of crude fiber, not more than seven per cent (7%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

11. PAPRIKA is the dried, ripe fruit of *Capsicum annuum* L. It contains not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid. The iodine number of its extracted oil is not less than 125, nor more than 136.

12. HUNGARIAN PAPRIKA is paprika having the pungency and flavor characteristic of that grown in Hungary.

(a) ROSE PAPRIKA, ROZSA PAPRIKA, ROSE PAPRIKA, is Hungarian paprika prepared by grinding specially selected pods of paprika, from which the placenta, stalks, and stems have been removed. It contains no more seeds than the normal pods, not more than eighteen per cent (18%) of nonvolatile ether extract, not more than twenty-three per cent (23%) of crude fiber, not more than six per cent (6%) of total ash, nor more than four-tenths per cent (0.4%) of ash insoluble in hydrochloric acid.

(b) KOENIGSPAPRIKA, KING'S PAPRIKA, is Hungarian paprika prepared by grinding whole pods of paprika without selection, and includes the seeds and stems naturally occurring with the pods. It contains not more than eighteen per cent (18%) of nonvolatile ether extract, not more than twenty-three per cent (23%) of crude fiber, not more than six and five-tenths per cent (6.5%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

13. PIMENTON, PIMIENTO, SPANISH PAPRIKA, is paprika having the characteristics of that grown in Spain. It contains not more than eighteen per cent

(18%) of nonvolatile ether extract, not more than twenty-one per cent (21%) of crude fiber, not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

14. CELERY SEED is the dried fruit of *Apium graveolens* L. It contains not more than ten per cent (10%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

15. CINNAMON is the dried bark of cultivated varieties of *Cinnamomum zeylanicum* Breyne or of *Cinnamomum cassia* (Nees) Blume, from which the outer layers may or may not have been removed.

16. CEYLON CINNAMON is the dried inner bark of cultivated varieties of *Cinnamomum zeylanicum* Breyne.

17. SAIGON CINNAMON, CASSIA, is the dried bark of cultivated varieties of *Cinnamomum cassia* (Nees) Blume.

18. GROUND CINNAMON,¹ GROUND CASSIA, is the powder made from cinnamon. It contains not more than five per cent (5%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

19. CLOVES are the dried flower buds of *Caryophyllus aromaticus* L. They contain not more than five per cent (5%) of clove stems, not less than fifteen per cent (15%) of volatile ether extract, not less than twelve per cent (12%) of quercitannic acid (calculated from the total oxygen absorbed by the aqueous extract), not more than ten per cent (10%) of crude fiber, not more than seven per cent (7%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

20. CORIANDER SEED is the dried fruit of *Coriandrum sativum* L. It contains not more than seven per cent (7%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

21. CUMIN SEED is the dried fruit of *Cuminum cyminum* L. It contains not more than eight and five-tenths per cent (8.5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

22. CURCUMA, TURMERIC, is the dried rhizome or bulbous roots of *Curcuma longa* L.

23. DILL SEED is the dried fruit of *Anethum graveolens* L. It contains not more than ten per cent (10%) of total ash, nor more than three per cent (3%) of ash insoluble in hydrochloric acid.

24. FENNEL SEED is the dried fruit of cultivated varieties of *Foeniculum vulgare* Hill. It contains not more than nine per cent (9%) of total ash, nor more than two per cent (2%) of ash insoluble in hydrochloric acid.

25. GINGER is the washed and dried, or decorticated and dried, rhizome of *Zingiber officinale* Roscoe. It contains not less than forty-two per cent (42%) of starch, not more than eight per cent (8%) of crude fiber, not more than one per cent (1%) of lime (CaO), not less than twelve per cent (12%) of cold water extract, not more than seven per cent (7%) of total ash, not more than two per cent (2%) of ash insoluble in hydrochloric acid, nor less than two per cent (2%) of ash soluble in cold water.

26. JAMAICA GINGER is ginger grown in Jamaica. It contains not less than fifteen per cent (15%) of cold water extract, and conforms in other respects to the standards for ginger.

27. LIMED GINGER, BLEACHED GINGER, is whole ginger coated with carbonate of calcium. It contains not more than four per cent (4%) of carbonate of calcium, nor more than ten per cent (10%) of total ash, and conforms in other respects to the standards for ginger.

28. HORSE-RADISH is the root of *Radicula armoracia* (L.) Robinson.

¹ The question of the use of cassia buds in ground cinnamon is under consideration.

29. PREPARED HORSE-RADISH is comminuted horse-radish, with or without a vinegar.

30. MACE is the dried arillus of *Myristica fragrans* Houtt. It contains not less than twenty per cent (20%) nor more than thirty per cent (30%) of non-volatile ether extract, not more than ten per cent (10%) of crude fiber, not more than three per cent (3%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

31. MACASSAR MACE, PAPUA MACE, is the dried arillus of *Myristica argentea* Warb.

32. MARJORAM is the dried leaves, with or without a small proportion of the flowering tops, of the *Majorana hortensis* Moench.

33. MUSTARD SEED is the seed of *Sinapis alba* L. (White mustard), *Brassica nigra* (L.) Koch (Black mustard), *Brassica juncea* Hook f. et Th., or varieties or closely related species of the types of *Brassica nigra* and *Brassica juncea*.

Sinapis alba (White mustard) contains no appreciable amount of volatile oil. It contains not more than five per cent (5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

Brassica nigra (Black mustard) and *Brassica juncea* yield six-tenths per cent (0.6%) of volatile mustard oil (calculated as allylisothiocyanate and determined by the method given in Service and Regulatory Announcements, Chemistry 20). The varieties and species closely related to the types of *Brassica nigra* and *Brassica juncea* yield not less than six-tenths per cent (0.6%) of volatile mustard oil, similar in character and composition to the volatile oils yielded by *Brassica nigra* and *Brassica juncea*. These mustard seeds contain not more than five per cent (5%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

34. GROUND MUSTARD is the powder made from mustard seed, and conforms to the standards for mustard seed.

35. MUSTARD FLOUR is the powder made from mustard seed with the hulls largely removed and with or without the removal of a portion of the fixed oil. It contains not more than one and five-tenths per cent (1.5%) of starch, nor more than six per cent (6%) of total ash.

36. PREPARED MUSTARD, GERMAN MUSTARD, FRENCH MUSTARD, MUSTARD PASTE, is a paste composed of a mixture of ground mustard or mustard flour, with salt, a vinegar, and with or without spices or other condiments which do not simulate the color of yellow ground mustard. Calculated free from water, fat, and salt, it contains not more than twenty-four per cent (24%) of carbohydrates (calculated as starch), not more than twelve per cent (12%) of crude fiber, nor less than five and six-tenths per cent (5.6%) of nitrogen derived solely from the materials herein named.

37. NUTMEG is the dried seed of *Myristica fragrans* Houtt. deprived of its testa, with or without a thin coating of lime (CaO). It contains not less than twenty-five per cent (25%) of nonvolatile ether extract, not more than ten per cent (10%) of crude fiber, not more than five per cent (5%) of total ash, nor more than five-tenths per cent (0.5%) of ash insoluble in hydrochloric acid.

38. MACASSAR NUTMEG, PAPUA NUTMEG, MALE NUTMEG, LONG NUTMEG, is the dried seed of *Myristica argentea* Warb., deprived of its testa.

39. PARADISE SEED, GRAINS OF PARADISE, GUINEA GRAINS, MELEGUETA PEPPER, is the seed of *Amomum melegueta* Roscoe.

40. PARSLEY LEAVES are the leaves of *Petroselinum sativum* Hoffm.

41. BLACK PEPPER is the dried immature berry of *Piper nigrum* L. It contains not less than six and seventy-five hundredths per cent (6.75%) of non-volatile ether extract, not less than thirty per cent (30%) of starch, not more than seven per cent (7%) of total ash, nor more than one and five-tenths per cent (1.5%) of ash insoluble in hydrochloric acid.

42. **GROUND BLACK PEPPER** is the product made by grinding the entire berry of *Piper nigrum* L. It contains the several parts of the berry in their normal proportions.

43. **LONG PEPPER** is the dried fruit of *Piper longum* L.

44. **WHITE PEPPER** is the dried mature berry of *Piper nigrum* L., from which the outer coating or the outer and inner coatings have been removed. It contains not less than seven per cent (7%) of nonvolatile ether extract, not less than fifty-two per cent (52%) of starch, not more than five per cent (5%) of crude fiber, not more than three and five-tenths per cent (3.5%) of total ash, nor more than three-tenths per cent (0.3%) of ash insoluble in hydrochloric acid.

45. **SAFFRON** is the dried stigma of *Crocus sativus* L. It contains not more than ten per cent (10%) of yellow styles and other foreign matter, not more than fourteen per cent (14%) of volatile matter when dried at 100° C., not more than six per cent (6%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

46. **SAGE** is the dried leaf of *Salvia officinalis* L. It contains not less than one per cent (1%) of volatile ether extract, not more than twenty-five per cent (25%) of crude fiber, not more than ten per cent (10%) of total ash, nor more than one per cent (1%) of ash insoluble in hydrochloric acid.

47. **SAVORY, SUMMER SAVORY**, is the dried leaf and flowering tops of *Satureja hortensis* L.

48. **STAR ANISEED** is the dried fruit of *Illicium verum* Hook. It contains not more than five per cent (5%) of total ash.

49. **TARRAGON** is the dried leaves and flowering tops of *Artemisia dracunculoides* L.

50. **THYME** is the dried leaves and flowering tops of *Thymus vulgaris* L. It contains not more than fourteen per cent (14%) of total ash, nor more than four per cent (4%) of ash insoluble in hydrochloric acid.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,
Secretary of Agriculture.

WASHINGTON, D. C., February 9, 1918.

FOOD INSPECTION DECISION 173.—CANNED VEGETABLES, CANNED PEAS, AND CANNED PEA GRADES.

The following definitions and standards for canned vegetables, canned peas, and canned pea grades were adopted by the Joint Committee on Definitions and Standards April 25, 1917, and were approved by the Association of American Dairy, Food, and Drug Officials August 3, 1917, and by the Association of Official Agricultural Chemists November 21, 1917:

1. *Canned vegetables* are properly matured and prepared fresh vegetables, with or without the addition of potable water, salt, and sugar, as specified in the separate definitions for the several kinds of canned vegetables, sterilized by heat, with or without previous cooking in vessels from which they take up no injurious substance, and kept in suitable, clean, hermetically sealed containers.

2. *Canned peas* are the canned vegetables prepared from the well developed but still tender seeds of the common or garden pea (*Pisum sativum*) by shell-

ing, winnowing, and thorough washing, with or without grading and with or without precooking (blanching), and by the addition, before sterilization, of the necessary amount of potable water, with or without sugar and salt.

CANNED PEA VARIETIES.

3. *Early peas* are peas of early maturing sorts having a smooth skin.

4. *Sugar peas, sweet peas*, are peas of later maturing varieties having a wrinkled skin and sweet flavor.

CANNED PEA GRADES.

5. *Fancy peas* are young, succulent peas of fairly uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, and free from flavor defects due to imperfect processing.

6. *Standard peas* are less succulent peas than the "fancy" grade, but green and of mellow consistency, of uniform size and color, unless declared to be ungraded for size, with reasonably clear liquor, though not necessarily free from sediment, and reasonably free from flavor defects due to imperfect processing.

7. *Substandard peas* are peas that are overmature, though not fully ripened, or that lack in other respects the qualifications for the standard grade.

CANNED PEAS SIZES.

No. 1 *peas* are peas which were, before precooking (blanching), small enough to pass through a screen of 9/32-inch (7 mm.) mesh.

No. 2 *peas* are peas which were, before precooking (blanching), small enough to pass through a screen of 10/32-inch (8 mm.) mesh.

No. 3 *peas* are peas which were, before precooking (blanching), small enough to pass through a screen of 11/32-inch (8.7 mm.) mesh.

No. 4 *peas* are peas which were, before precooking (blanching), small enough to pass through a screen of 12/32-inch (9.5 mm.) mesh.

No. 5 *peas* are peas which were, before precooking (blanching), small enough to pass through a screen of 13/32-inch (10.3 mm.) mesh.

No. 6 *peas* are peas not all of which were, before precooking (blanching), small enough to pass through a screen of 13/32-inch (10.3 mm.) mesh.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,

Secretary of Agriculture.

WASHINGTON, D. C., February 15, 1918.

FOOD INSPECTION DECISION 174.—BAKING POWDER.

The following definition and standard for baking powder was adopted by the Joint Committee on Definitions and Standards November 18, 1916, and was approved by the executive committee of the Association of American Dairy, Food, and Drug Officials for the Association of American Dairy, Food, and Drug Officials April 2, 1917, and by the Association of Official Agricultural Chemists November 22, 1916:

Baking powder is the leavening agent produced by the mixing of an acid reacting material¹ and sodium bicarbonate, with or without starch or flour.

It yields not less than twelve per cent (12%) of available carbon dioxid.

The acid reacting materials in baking powder are: (1) Tartaric acid or its acid salts, (2) acid salts of phosphoric acid, (3) compounds of aluminium, or (4) any combination in substantial proportions of the foregoing.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,

Secretary of Agriculture.

WASHINGTON, D. C., *February 26, 1918.*

257. CHAMOMILE ADULTERANT.

Examinations of importations of "chamomile flowers" (*Matricaria chamomilla* L.) have disclosed that in some instances the flowers of dog fennel (*Anthemis cotula* L.) have been substituted in amounts up to 25 per cent. The flowers of *Matricaria chamomilla* have naked, hollow receptacles, whereas those of *Anthemis cotula* are solid and chaffy. The department will recommend the detention of shipments labeled "chamomile flowers" found to contain dog fennel or other foreign matter in excess of 5 per cent, the standard established in the United States Pharmacopœia, IX.

258. LICORICE ROOT.

Examination of material imported as licorice root has disclosed that the product was not obtained from either of the species official in the United States Pharmacopœia, namely, Spanish licorice, *Glycyrrhiza glabra typica* Regel et Herder, or Russian licorice, *Glycyrrhiza glabra glandulifera* Regel et Herder, but consisted of Asiatic (Chuntschir) licorice, *Glycyrrhiza uralensis* Fischer, an unofficial species. The sample, except that it contained a considerable amount of stems, was of a good quality. Asiatic licorice, according to information available in the literature, contains about the same amount of glycyrrhizinic acid (18 to 20 per cent) as Spanish and Russian licorice. The department will offer no objection to the importation of this product if labeled "Asiatic Licorice Root. Not recognized in the U. S. P."

259. HARLEM OIL.

Heretofore the Bureau of Chemistry has been rather inclined to the opinion that Harlem oil had a geographical significance, and could not be considered generic in its meaning. In the past few years inquiries made of the bureau with regard to the proposed label for an

¹ The announcement of the amount of calcium sulphate which reacts as an acid reacting material in baking powder is reserved pending further investigation.

The announcement of the amount of other salts of phosphoric acid which react in baking powder is reserved pending further investigation.

Baking powder materials should be as free from metallic impurities as it is feasible for a manufacturer to make them. The announcement of the limits for arsenic, lead, zinc, and fluorids is reserved pending further investigation.

oil manufactured in this country and identical with the foreign product heretofore known as Harlem oil have indicated the necessity for considering this term in a broader sense.

The bureau is now of the opinion that the restriction formerly applied to the product can not be consistently maintained, and accordingly there will be no objection to the designation of such an article as Harlem oil, provided the name be modified to indicate the place of production, as, for example, "Harlem Oil, Manufactured in America."

260. MUSTARD SEED STANDARD AND ASSAY METHOD (CORRECTING ITEM 213, P. 59, S. R. A. CHEM. 20).

In the factor for allylthiocyanate, a typographical error appears in the last sentence of item 213, as "0.004956 *grain*" should read "0.004956 *gram*."

261. NOTICE TO SHIPPERS OF COTTON SEED.

The department is of the opinion that cotton seed shipped in interstate commerce or offered for import or export or manufactured or sold in the District of Columbia or the Territories is subject to the provisions of the Federal Food and Drugs Act.

It has been stated that it is a common practice among cottonseed ginners to remove the bulk of foreign matter (consisting of dirt, sand, stones, leaves, hulls, sticks, stems, bolls, etc.) contained in the unginned cotton from the lint and seed and subsequently add this foreign matter to the cotton seed before shipment. It has been stated further that in some cases cottonseed producers or merchants add extra dirt or sand, which was not obtained from the unginned cotton, to their cotton seed before shipment.

The department is of the opinion that the return of foreign matter to cotton seed or the deliberate addition of foreign matter to cotton seed as above described constitutes adulteration under the provisions of section 7 of the Federal Food and Drugs Act.

262. ASH CONTENT OF SORGHUM SIRUP AND MOLASSES.

The limit for ash content in the standard for sorghum sirup, page 10, Circular 19, Office of the Secretary, is 2.5 per cent. This product, however, is now under consideration by the Joint Committee on Definitions and Standards, and, pending the issuance of new standards or definitions for this sirup, the department will not recommend action under the Food and Drugs Act with reference to shipments of sorghum sirup based solely upon the fact that such sirup may contain more than 2.5 per cent ash.

The limit for ash content in the standard for molasses, page 10, Circular 19, Office of the Secretary, is 5 per cent. This product is also under consideration by the Joint Committee on Definitions and Standards, and, pending the issuance of new standards or definitions for molasses, the department will not recommend action under the

Food and Drugs Act with reference to shipments of molasses based solely upon the fact that such molasses may contain more than 5 per cent ash.

Any statements on the label of these products regarding source, quality, or grade which upon examination and consideration appear to be false or misleading, and therefore constitute misbranding under the Food and Drugs Act, will result in appropriate action.

263. LABELING OF FIGS.

It has come to the attention of the bureau that certain figs grown in California from Smyrna stock are being sold under the title "Smyrna figs," being also labeled in each instance with the place of production.

The figs of domestic production are sold in the same market as figs imported from Smyrna. The bureau is therefore of the opinion that the designation of California figs as "Smyrna figs" is false and misleading. No objection is offered to an indication of the fact that a local product has been produced from Smyrna stock, provided the product is labeled with a plain statement which will distinguish the source of its production from figs imported from Smyrna.

264. "WATER-GROUND" MEAL.

The bureau is of the opinion that the motive power used in a mill manufacturing corn meal by the old-fashioned process is a matter of no significance, and the bureau will therefore not object to the use of the term "water ground" as applied to meal made in this fashion, if the motive power is other than water.

265. USE OF MINERAL OIL AS SLAB DRESSING.

Mineral oils, in common with all petroleum products, are neither digested nor assimilated by the system and have no food value. Unless properly purified they are also liable to contain ingredients of a poisonous or deleterious nature. As there are many animal or vegetable oils which have a recognized place and value as food, the use of mineral oils as an ingredient of food products appears unnecessary.

Mineral oil has been used in the preparation of confectionery under conditions by which little or none of the oil is introduced into the finished product. Under these conditions the bureau accordingly at the present time offers no objection to the use of a high-grade harmless mineral oil as a slab dressing for confectionery—that is, for the purpose of allowing the confectionery to be readily removed after it has been poured or dropped on the slab.

266. USE OF TERM "BLOOD ORANGE."

There are on the market certain flavors prepared by the use of oil of orange which are intended for the production of soft drinks. In some cases an article of this character is colored red and desig-

nated by a term such as "blood-orange flavor." The application of the term "blood orange" without qualification to such articles, as well as to the beverages made therefrom, is regarded as a violation of the act, unless the flavor of same has actually been derived from blood oranges.

267. ALCOHOLIC CONTENT OF BEVERAGES.

All alcoholic beverages which contain less than the normal amount of alcohol should be plainly labeled to indicate at least their approximate alcoholic content, and the statement giving this information should appear upon the principal label in direct connection with the name of the article. In the case of brandy, rum, and gin this statement should appear whenever the alcoholic content of these beverages is less than 40 per cent by volume, provided, however, that the labels of types of gin such as sloe gin which normally contain less than 40 per cent of alcohol are required to bear the statement in question only when the alcoholic content of such gin is below normal. A similar position has already been taken in Food Inspection Decision 113 with respect to whisky.

268. RED BEANS.

Supplementing item 201 in Service and Regulatory Announcements, Chemistry 19 (p. 52), on California pink beans, the terms "kidney beans" and "red kidney beans" should, in the opinion of the bureau, be restricted to the particular types of beans which are well recognized by the trade under such names. It has been suggested that the various types of red and pink beans which are canned be included under the general term "red beans." At the present time the bureau will offer no objection to the use of the term "red beans" to include canned beans of the varieties known variously as California pink, Manchurian red or Kintoki, red marrow, and Mexican red beans. Item 201 is amended accordingly.

269. LABELING OF CANNED CRAWFISH.

Opinion 103 in Service and Regulatory Announcements, Chemistry 12 (p. 754), relates principally to the labeling of certain crawfish so as to distinguish them from lobster. When crawfish are designated as such there is, of course, no objection to further description which will allow of a more thorough understanding on the part of the purchaser of what the article is. For example, crustaceans of the genera *Palinurus* and *Panulirus*, which are found in salt water, may properly be designated as a salt-water crawfish, salt-water crayfish, sea-crawfish, or sea-crayfish.

270. WEIGHTS OF MUSHROOMS NECESSARY FOR CANS OF VARIOUS SIZES.

It has come to the notice of this department that canned mushrooms containing an excessive amount of liquor have been placed on the market. In conformity with the general principles announced

in Food Inspection Decision 144, it is the opinion of this department that the cans should be packed as full as practicable with the mushrooms, and should contain only sufficient liquor to fill the interstices and cover the product. Investigation has shown that the following weights of drained mushrooms represent the minimum quantities necessary to properly fill tins of the respective trade sizes. Cans found to contain excessive quantities of liquor will be held to be adulterated.

Tins.	Height.	Diameter.	Drained mushrooms.
	<i>Inches.</i>	<i>Inches.</i>	<i>Pounds. Ounces.</i>
1 kilo.....	4½	4	1
½ kilo.....	4½	2¾ 8
¼ kilo.....	3½	2½ 4
⅓ kilo.....	2¾	2½ 2

271. ALMONDS IN SACKS NOT IN PACKAGE FORM.

The bureau has been requested to express an opinion with regard to the application of the net weight amendment to almonds in sacks. From the results of investigation and information available it appears that sacks of almonds are not uniform in quantity of contents for the several varieties, for grades of the same variety, or for any particular lot of the same grade and variety, and that such sacks are not commercial units of invoice or sale, either wholesale or retail, the almonds being sold by actual weight. In view of these facts, the bureau is of the opinion that doubt exists as to whether almonds so packed should be considered as food in package form, and pending publication of notice to the contrary, no action will be taken requiring them to be marked with the quantity of the contents.

272. STATEMENT OF CONTENTS ON PACKAGES OF PREPARED MUSTARD.

It has come to the attention of the bureau that considerable air is incorporated in prepared mustard during the grinding process, and that in the case of shipment of prepared mustard in barrels, although they may be completely filled when delivered for shipment, a material wantage will be found after shipment, due to loss of incorporated air by vibration. In view of these facts, which were not known to the bureau at the time of the issuance of Opinion 65 in Service and Regulatory Announcements, Chemistry 7 (p. 528), the opinion is hereby withdrawn, and in lieu thereof the bureau suggests that in the case of prepared mustard, if in package form, the quantity of the contents be declared in terms of weight.

273. STATE DAIRY, FOOD, DRUG, AND FEEDING STUFFS OFFICIALS.

The following additional changes among State officials have been noted since the announcement of changes in the Directory of Federal and State Dairy, Food, Drug, and Feeding Stuff's Officials in Service and Regulatory Announcements, Chemistry 21, page 80:

Arizona.—Jane Rider, Director, State Laboratory, University of Arizona, Tucson, in charge of foods and feeding stuffs, succeeding C. A. Meserve.

Connecticut.—Thomas Holt, Dairy and Food Commissioner, Capitol Building, Hartford, in charge of foods, drugs, and feeding stuffs, succeeding Frank H. Stadtmueller.

Maryland.—Fred C. Blanck,¹ Food and Drug Commissioner, Department of Health, 16 W. Saratoga St., Baltimore, in charge of foods and drugs, succeeding Charles C. Caspari.

Nevada.—H. B. Bulmer, Acting Food and Drug Commissioner, Reno, in charge of foods, feeding stuffs, and drugs, succeeding S. C. Dinsmore.

Ohio.—E. J. Hoddy, Acting Chief, Bureau of Inspection, Department of Agriculture, Columbus, in charge of feeding stuffs, succeeding S. K. Johnson.

South Carolina.—A. C. Summers,² Commissioner of Agriculture, Commerce and Industries, in charge of feeding stuffs, foods, and drugs, Columbia, succeeding E. J. Watson.

¹ Commissioned State official.

² Collaborating chemist, and commissioned State official.

United States Department of Agriculture,

BUREAU OF CHEMISTRY.

C. L. ALSBERG, CHIEF OF BUREAU.

SERVICE AND REGULATORY ANNOUNCEMENTS.

No. 23.

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FOOD INSPECTION DECISION 175.—COLORS IN FOOD. (AMENDMENT TO FOOD INSPECTION DECISIONS 76, 117, 129, AND 164.)

Food Inspection Decision 164 is hereby amended by adding to the list of permitted dyes contained therein, under "*Yellow shades*," the words:

11. Sudan I.

16. Butter yellow.

Yellow A. B. (Benzeneazo- β -naphthylamine).

Yellow O. B. (Ortho-Tolueneazo- β -naphthylamine).

Food Inspection Decisions 76, 117, and 129 are also amended so that, hereafter, the coal-tar dyes which may be used in food, subject to the provisions of Food Inspection Decisions 76, 117, and 129, shall be the following:

Red shades:

107. Amaranth.

56. Ponceau 3 R.

517. Erythrosine.

Orange shade:

85. Orange I.

Yellow shades:

4. Naphthol yellow S.

94. Tartrazine.

11. Sudan I.

16. Butter yellow.

Yellow A. B. (Benzeneazo- β -naphthylamine).

Yellow O. B. (Ortho-Tolueneazo- β -naphthylamine).

Green shade:

435. Light green S. F. yellowish.

Blue shade:

692. Indigo disulfoacid.

The numbers preceding the names refer to the numbers of the colors as listed in A. G. Green's edition of the Schultz-Julius Systematic Survey of the Organic Coloring Matters, published in 1904.

W. G. McAdoo,

Secretary of the Treasury.

D. F. HOUSTON,

Secretary of Agriculture.

WILLIAM C. REDFIELD,

Secretary of Commerce.

WASHINGTON, D. C., April 4, 1918.

FOOD INSPECTION DECISION 176.—EVAPORATED APPLES.

The following definition and standard for evaporated apples was adopted by the Joint Committee on Definitions and Standards August 7, 1916, and was approved by the Association of American Dairy, Food, and Drug Officials August 10, 1916, and by the Association of Official Agricultural Chemists November 22, 1916:

Evaporated apples are evaporated fruit made from peeled, cored, and sliced apples, and contain not more than twenty-four per cent (24%) of moisture as determined by the official method of the Association of Official Agricultural Chemists.

The foregoing definition and standard is adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

D. F. HOUSTON,

Secretary of Agriculture.

WASHINGTON, D. C., May 28, 1918.

FOOD INSPECTION DECISION 177.—SODA WATER FLAVORS AND SODA,
SODA WATER.

The following definitions and standards for soda water flavors and soda, soda water, were adopted by the Joint Committee on Definitions and Standards November 19, 1915, and were approved by the Association of American Dairy, Food, and Drug Officials August 10, 1916, and by the Association of Official Agricultural Chemists November 21, 1917:

1. *Ginger ale flavor* is the water-soluble product obtained from ginger, with or without flavoring substances which do not simulate the flavor or pungent effect of ginger. The predominating flavor of the product is that of ginger.

2. *Ginger ale with capsicum flavor* is the water-soluble product obtained from ginger and capsicum, with or without other flavoring substances. The predominating flavor of the product is that of ginger.

3. *Sarsaparilla flavor* is the water-soluble product prepared with oil of sassafras and methyl salicylate or oil of wintergreen or oil of sweet birch and with or without other essential oils or extract of sarsaparilla.

SODA, SODA WATER.

1. *Ginger ale* is the carbonated or artificially carbonated beverage prepared with potable water, acidulated sugar (sucrose) sirup, and ginger ale flavor.

2. *Ginger ale with capsicum* is the carbonated or artificially carbonated beverage prepared with potable water, acidulated sugar (sucrose) sirup, and ginger ale with capsicum flavor.

3. *Sarsaparilla* is the carbonated or artificially carbonated beverage prepared with potable water, sugar (sucrose) sirup, and sarsaparilla flavor. It may or may not be acidulated.

Additional definitions and standards for soda water flavors, soda, soda water, under consideration.

The foregoing definitions and standards are adopted as a guide for the officials of this department in enforcing the Food and Drugs Act.

CLARENCE OUSLEY,

Acting Secretary of Agriculture.

WASHINGTON, D. C., August 20, 1918.

274. IMPORTATION OF CRUDE DRUGS DEFICIENT IN ACTIVE PRINCIPLE.

The bureau has had considerable difficulty in the control of the importation of Pharmacopœial crude drugs which are required by the Pharmacopœia to show a definite assay, when such drugs offered for import are deficient in the active principle, but are nevertheless suitable for the manufacture of standardized products or of the pure active principles, or for technical purposes. The general policy which is being pursued by the bureau is to recommend that such goods be permitted entry under appropriate label, or in the case of unlabeled importations under representations by the importer as to the true character of the goods, only when the importer has made arrangements with a manufacturer for their use by that manufacturer in the preparation of standardized products or pure active principles or for a given technical purpose, provided the bureau receives a statement in writing from the manufacturer that he is fully aware of the nature of the goods, and is ready to give assurances that they will be used for a certain one of the three above purposes and will not be permitted to filter into the regular channels of trade where there is the possibility that they will be used for the preparation of non-standardized Pharmacopœial preparations.

275. CRUDE DRUG SUBSTITUTES.

Not infrequently shipments of crude drugs are offered for entry under names recognized in the Pharmacopœia of the United States or in the National Formulary, when, in fact, they differ in identity from the products therein described. If such substitutes are entirely worthless or are products concerning which there is little authentic data, the shipments are refused entry. In some instances the substitutes may have a legitimate though restricted use. In such cases the bureau is willing to consider release of the shipment under appropriate label, or in the case of an unlabeled importation under representations by the importer as to the character of the goods, if the importer can furnish the name of the ultimate consignee, and if he, in turn, satisfies the bureau that the use to which the product will be put is a proper one. The conditions of entry which will be considered are essentially the same as in the case of crude drugs deficient in active principle.

276. EUPATORIUM GLUTINOSUM LAM. SUBSTITUTED FOR MATICO N. F.

Examination of importations of "matICO leaves" (*Piper angustifolium* Ruiz et Pavon) has disclosed that in one instance the leaves of *Eupatorium glutinosum* Lam. have been substituted for the true material. *Piper angustifolium* has alternate leaves, which have a finely crenulate margin, unequal subcordate base, a finely bullate upper surface, and prominent venation below, and have no glandular hairs; whereas *Eupatorium glutinosum* has opposite leaves, which have a serrate margin, cordate base, coarsely bullate upper surface, and numerous glandular hairs. The flowers, which occur occasionally in samples of the leaves, consist of a spike in the case of matICO and of a cymose paniculate composite head in the case of *Eupatorium glutinosum*. The department will recommend the detention of shipments of "matICO leaves" found to consist in whole or in part of the leaves of *Eupatorium glutinosum*.

277. GREEK SAGE AND SPANISH SAGE SUBSTITUTED FOR SAGE (SALVIA OFFICINALIS).

Examination by the bureau of commercial samples of "sage" has disclosed that in some instances the samples were not obtained from *Salvia officinalis* L., but consisted of the leaves of Greek sage, *Salvia triloba* L., and Spanish sage, *Salvia lavandulæfolia* Vahl. These forms, while very closely related to true sage, have certain differences in appearance and flavor, and are well recognized by the trade as distinct forms. Greek sage may be distinguished from true sage by the usually broader, shorter, thicker, entire leaves, short petioles, and by their more wooly appearance. Spanish sage may be distinguished by its smoother, considerably smaller, entire leaves and relatively long petioles. Neither Greek sage nor Spanish sage possesses the crenulate edge and the strong venation characteristic of true sage. The department is of the opinion that the term "sage," without any qualifications, applies only to material obtained from *Salvia officinalis*, and should not be used for material obtained from other related species nor for mixtures of other species with it. Material obtained from *Salvia triloba* should be labeled "Greek sage"; material from *Salvia lavandulæfolia* should be labeled "Spanish sage." Mixtures of these forms should be sold only under an appropriate label.

278. MACROTOMIA CEPHALOTES D. C. SUBSTITUTED FOR ALKANET ROOT (ALKANNA TINCTORIA TAUSCH.).

Examination of samples of "alkanet root" (*Alkanna tinctoria* Tausch.) has disclosed that in one instance the root of *Macrotomia cephalotes* D. C. has been substituted for the true material. *Macrotomia cephalotes* is very much larger than the genuine alkanet; it occurs in pieces from 20 to 40 centimeters long and from 2 to 5 centi-

meters thick, whereas alkanet is about 1 to 1.5 centimeters in diameter and is usually 10 to 15 centimeters in length. It is black-violet in color and somewhat metallic in appearance, whereas alkanet is of a dull maroon color. It has a distinctly spiral twist, resembling a twist of tobacco, whereas alkanet is only slightly twisted. Preliminary experiments made in this bureau indicate that it contains considerable amounts of a coloring principle resembling that of alkanet. The department will raise no objection to its importation if properly invoiced, labeled, and sold.

279. BOMBAY OR INDIAN CORIANDER.

Examination of importations of "coriander seed" (*Coriandrum sativum* L.) has disclosed that in some instances they have consisted of fruits differing in physical appearance from the Pharmacopœial description. The fruits are oval instead of spherical and not infrequently yield less volatile oil than the Pharmacopœial article. The product appears in the trade as "Bombay" or "Indian" coriander and appears to have value. The department will not object to the importation of Bombay or Indian coriander if invoiced, labeled, and sold as such, provided that any deficiency in volatile oil be indicated.

280. PIPTOSTEGIA PISONIS MART. SUBSTITUTED FOR JALAP U. S. P.

Examinations of importations of "jalap root" (*Exogonium purga* (Wenderoth) Benth.) have disclosed that in some instances the root of *Piptostegia pisonis* Mart. has been substituted for the true material. It occurs in commerce in the form of transverse circular or oval sections, varying from about 3 to 8 centimeters in diameter and from about 0.3 to 0.8 centimeter in thickness, whereas jalap generally occurs in fusiform irregularly ovoid or pyriform tuberous roots, the upper end more or less rounded, the lower end slightly tapering, the roots varying from 4 to 15 centimeters in length and from 12 to 60 millimeters in diameter. The pieces of *Piptostegia pisonis* are marked with several concentric rings, and, aside from the pale grayish-brown tint and the presence of numerous dots of translucent pale resin on the surface, bear considerable resemblance to white bryony root. Preliminary experiments with resin isolated from the root in this bureau indicate that the material has purgative properties. The department will raise no objection to the importation of *Piptostegia pisonis*, provided it is properly invoiced, labeled, and sold. In releasing such goods, however, the department will take such precautions or impose such conditions as seem necessary to prevent its sale as jalap U. S. P.

281. CARDAMOM SEED ADULTERATED WITH PEBBLES AND SEEDS OF AMOMUM SPECIES.

Examination of importations of "cardamom seed" (*Elettaria cardamomum* White et Maton) in some instances has disclosed the presence of considerable amounts of foreign material, consisting of small pebbles as well as the seeds of a species of *Amomum*, probably *Amomum xanthioides* Wallich or *Amomum villosum* Loureiro. In some instances the small pebbles resembled cardamom seed. The seeds of the *Amomum* species mentioned are generally darker in color than those of cardamom and have roughened surfaces with minute elevations, whereas those of cardamom have wrinkled surfaces and are strongly longitudinally grooved on one side. The department will recommend the detention of any shipment of cardamom seed found to contain more than 5 per cent of foreign seeds, pebbles, or other foreign material.

282. STROPHANTHUS SARMENTOSUS SUBSTITUTED FOR STROPHANTHUS SEED (STROPHANTHUS HISPIDUS).

Examination of importations of "Strophanthus seed" (*Strophanthus hispidus* P.DC.) has disclosed that in some instances the seeds of *Strophanthus sarmentosus* P.DC. have been substituted partially or wholly for the true material. The embryo of *Strophanthus hispidus* contains no crystals of calcium oxalate and gives a green color when treated with 80 per cent sulfuric acid, whereas the embryo of *Strophanthus sarmentosus* has abundant crystals of calcium oxalate, and gives a red color when treated with 80 per cent sulfuric acid. The department will recommend the detention of any shipment of *Strophanthus hispidus* found to consist in whole or in part of the seeds of *Strophanthus sarmentosus*. There is little reliable data available regarding the physiological activity of this species.

283. MOLDY ORRIS ROOT FINGERS.

Examination of importations of "orris root fingers" has disclosed that in some instances the goods have been badly infected with molds. Not only was the surface affected, but also the inner tissues, so that a process of scrubbing or cleaning could not remove the mold. The department will recommend the exclusion for food or drug use of orris root fingers found to contain more than 10 per cent of rhizomes showing distinct evidence of mold.

284. ACONITUM CHASMANTHUM STAPF. SUBSTITUTED FOR ACONITE U. S. P.

Examination of importations of "aconite" has disclosed that in one instance the root of *Aconitum chasmanthum* Stapf. has been substituted for the true material. The root of *Aconitum chasman-*

thum is generally smaller than that of *Aconitum napellus*, about 2 centimeters long and about 0.75 centimeter in diameter; it is less wrinkled and the rootlet stubs are usually clustered at the basal end. Its fracture is lighter in color and its texture less tough and resinous. The department will recommend the detention of any shipment of aconite root found to consist in whole or in part of the roots of *Aconitum chasmanthum*. In releasing such goods, the department will take such precautions or impose such conditions as seem necessary to prevent their sale as aconite U. S. P.

285. ANISE SEED ADULTERATED WITH EXHAUSTED SEED.

Examination of importations of "anise seed" has disclosed that in a large number of instances seeds of exhausted anise have been substituted for the true material in amounts up to as high as 70 per cent. The department will consider as adulterated and therefore subject to exclusion from this country any importations of anise seed found to consist in whole or in part of exhausted seed.

286. NOTICE TO SHIPPERS OF "FARMERS STOCK" PEANUTS.

Complaints have been received that in many instances an excessive amount of dirt, stems, vines, pops, stones, and other trash is present in "farmers stock" peanuts as shipped or offered for shipment in interstate commerce. In the opinion of the bureau, the deliberate addition of foreign matter to peanuts, or the leaving in the peanuts of quantities of foreign matter greater than remain in the peanuts when harvested according to good farm practice constitutes adulteration under the provisions of section 7 of the Federal Food and Drugs Act.

287. PEANUT BY-PRODUCTS USED AS FEED.

The bureau is of the opinion that "peanut oil cake," sometimes designated "peanut cake," is the residue after the extraction of part of the oil by pressure or solvent from peanut kernels.

"Peanut oil meal," sometimes designated "peanut meal," is the ground residue after the extraction of part of the oil from peanut kernels.

"Unhulled peanut oil feed" or "peanut meal and hulls" is the ground residue obtained after extraction of part of the oil from unshelled peanuts.

The foregoing are substantially the definitions tentatively adopted for these products by the Association of Feed Control Officials of the United States at its annual meeting in 1916, and finally adopted by the association at the annual meeting in 1917.

288. HOMINY FEED AND CORN FEED MEAL.

Question has arisen relative to the correct definitions of "hominy feed," "hominy meal," or "hominy chop," and "corn feed meal," and the various constituents which may legitimately be present in these products. The bureau therefore announces the following opinions concerning the use of these terms:

"Hominy feed," "hominy meal," or "hominy chop" is a kiln-dried mixture of the mill run bran coating, the mill run germ (with or without a partial extraction of the oil), and a part of the starchy portion of the white corn kernel, obtained in the manufacture of hominy, hominy grits, and corn meal by the degerminating process.

"Yellow hominy feed," "yellow hominy meal," or "yellow hominy chop" is a kiln-dried mixture of the mill run bran coating, the mill run germ (with or without a partial extraction of the oil), and a part of the starchy portion of the yellow corn kernel, obtained in the manufacture of yellow hominy grits and yellow corn meal by the degerminating process.

The terms "hominy meal," "hominy feed," or "hominy chop," standing alone and unqualified, refer only to the article made from white corn.

Screenings, obtained by cleaning corn which is to be used in preparing hominy, hominy grits, or corn meal, are not a legitimate ingredient of hominy feed, hominy meal, or hominy chop, and a mixture of hominy feed, as defined above, with the screenings obtained by cleaning the corn should be designated "hominy feed ("hominy meal" or "hominy chop") and screenings," or by some other designation which will indicate that screenings have been added to the "hominy feed."

All the germ obtained at the end of the corn-milling process, or all this germ after the oil has been extracted is a part of the hominy feed, and if any of the germ is removed the product can not properly be designated as hominy feed, but should be designated as "hominy feed with a part of the germ removed," or by similar labeling which would correctly indicate the true nature of the feed.

"Corn feed meal" is the by-product obtained in the manufacture of cracked corn, with or without the aspiration products added to the siftings, and is also the by-product obtained in the manufacture of table meal from the whole grain by the nondegerminating process.

289. LABELS OF BEVERAGES CONTAINING FRUIT JUICE.

The bureau is of the opinion that terms such as ade, squash, punch, crush, and smash, when used in conjunction with the name of a fruit, can be applied correctly only to beverages, either still or carbonated, which contain the fruit or juice of the fruit named. Such terms should not be applied to products flavored only with essential oils or essences.

290. MISBRANDING OF CANNED SWISS CHARD.

It has come to the attention of the bureau that certain canners of Swiss chard are labeling this product as canned spinach. The bureau is informed that spinach and Swiss chard are two entirely distinct varieties of vegetable and that their names are accordingly not interchangeable. The labeling of canned Swiss chard as spinach or as a variety or type of spinach is regarded as a violation of the Federal Food and Drugs Act.

291. DECLARATION OF QUANTITY OF CONTENTS OF CANNED ARTICHOKEs.

The bureau is of the opinion that the quantity of the contents of canned artichokes should be declared in terms of the net weight of the drained contents. An additional statement of the number of artichokes in the can may be made if the canner so desires.

292. CHEESE IN PACKAGE FORM (AMENDMENT TO ITEM 193, p. 46, S. R. A. CHEM. 18).

Representatives of the cheese trade have requested a reconsideration of item 193 in S. R. A. Chem. 18, in so far as it concerns individual cheeses of the brick and Limburger types when wrapped in paper and tin foil, and individual imported Roquefort cheeses wrapped in tin foil and parchment paper.

The contention is made that these cheeses are not in package form because they are always sold by the pound and not at a definite price per package; the paper and foil used on such cheeses are intended for the purpose of creating and maintaining these types of cheeses and are not for the purpose of dividing into trade units; such paper and foil are an integral part of the cheese in that they compose the binding or rind; they are not inclosed in a receptacle and are therefore not in package form; the very nature of the product causes wide variation in the units of manufacture which would of necessity require each piece to be separately weighed, wrapped, and marked; to do this entails an added cost without any resulting good.

Further careful consideration of the arguments advanced by the trade leads to the conclusion that there is reason to doubt whether cheeses of the type mentioned and in the form described can be regarded as in package form within the meaning of the net weight amendment to the Food and Drugs Act. The bureau will, therefore, not regard individual cheeses of the brick and Limburger types, when wrapped in tin foil or parchment paper or coated with paraffin, or individual Roquefort cheeses wrapped in tin foil or parchment paper, as food in package form within the meaning of the act. For the present and until due notice to the contrary is given, cheeses of this description need not be marked with a statement of the quantity of the contents. Item 193 in S. R. A. Chem. 18 is amended accordingly.

The practice of using extra heavy wrappings or tin foil will be regarded as a ground for proceeding against shipments of cheeses so prepared, for the reason that they are adulterated within the meaning of section 7 of the act, in the case of food.

293. SHORT VOLUME CANS FOR RAW OYSTERS.

A large number of shipments of raw oysters packed in cans were found, during the past season, to be short of the volume declared on the container. Examination of the cans showed the capacity of these to be appreciably less, after the lid was inserted and the can ready for shipment, than the net volume stamped thereon by the maker. Since the Food and Drugs Act places the responsibility for interstate shipments of short volume products upon the shipper and not upon the manufacturer of the can, packers should take the precaution to see that those containers used by them, when filled and ready for shipment, actually contain the quantity of oysters declared.

294. TOMATO SAUCE THICKENED WITH STARCH CONSIDERED ADULTERATED.

It has come to the attention of the bureau that tomato sauce, which is used largely as a dressing for various articles of canned food, is sometimes thickened by the addition of starch. The bureau is of the opinion that starch is not a proper ingredient of such tomato sauce.

295. NOTICE REGARDING THE ADDITION OF WATER TO CANNED TOMATOES.

The department announced in Food Inspection Decision 144, issued May 27, 1912, that canned tomatoes containing added water were regarded as adulterated within the meaning of the Food and Drugs Act. Notwithstanding this announcement, it has been necessary to bring prosecution in numerous cases in which canned tomatoes were found to have been adulterated with water.

It has come to the attention of the bureau that certain tomato canners were unwittingly diluting the tomato juice used in canning their products through the employment of improper factory methods. In some factories the juice was heated with an open steam coil or by live steam in some form. This always results in a dilution of the juice through a condensation of steam. In other establishments the juice is elevated by one or more steam siphons. Unless great care is used in this practice, steam will be condensed, with a resulting dilution of the juice.

The bureau will continue to regard as adulterated canned tomatoes containing added water from any source, and this notice is issued to canners in order that they may take proper precautions to modify their processes in such a way as to obviate possible dilution of their product through the use of faulty factory methods.

296. RIPE OLIVES.

The bureau has received numerous complaints that certain olive packers were packing immature, unripe olives under a labeling which would indicate that the product was a mature, ripe olive, and that these packers so manipulated these immature olives during the process of packing as to give them the characteristic appearance of a ripe olive when packed. Such immature olives, mislabeled as ripe olives,

would be regarded as in violation of the Federal Food and Drugs Act if brought under the jurisdiction of the act. An extensive investigation of the changes that occur in the composition of olives during ripening has been made. The results obtained indicate that the index of maturity for olives is the oil content of the flesh.

As a tentative standard of maturity for Mission olives and other common varieties except Manzanillo, Ascolano, and Sevillano, an oil content of 17 per cent in the flesh is regarded as a minimum. The Manzanillo olive should contain a minimum of 15 per cent of oil in the flesh to be regarded as ripe or mature. Olives containing less than the percentages of oil in the flesh specified above would not be regarded as ripe or mature, and when brought within the jurisdiction of the Food and Drugs Act would be regarded as in violation thereof, if labeled as ripe. For the large-fruited varieties, such as Ascolano and Sevillano, no standard of maturity is proposed, since these varieties are, of necessity, gathered when immature. Such olives can not properly be designated or labeled as ripe.

These minima for the oil content of ripe olives are to be regarded as tentative. The bureau will welcome such suggestions and representations in regard to them as the trade may desire to make. Should it be determined at a later date that the minima above given should be changed in any way, due notice will be issued by means of a service and regulatory announcement.

297. WEIGHTS OF SHRIMP IN CANS OF VARIOUS SIZES.

After consideration of what constitutes proper fill in case of canned shrimp, the bureau is of the opinion that canned shrimp properly packed should contain not less than the following "cut-out" weights of shrimp:

DRY-PACK SHRIMP.

Size of can.	Diameter.	Height.	"Cut-out" weight of shrimp.
No.	Inches.	Inches.	Ounces.
1	2 11/16	4	5
1 1/2	Sanitary, 3 7/16 Hole and cap, 3 3/8	3 15/16	8 1/4

WET-PACK SHRIMP.

1	2 11/16	4	5 3/4
1 1/2	Sanitary, 3 7/16 Hole and cap, 3 3/8	3 15/16	9 3/4

The procedure adopted for draining off the liquid is the same as that described in S. R. A. Chem. 14, item 134:

Make a circular cut almost around the top of the can, push the cut top back into its original position, invert, and allow the contents to drain through the

circular opening for *one minute*. Pour the liquid through a colander and return to the can any weighable particles of solids which have been carried away by the liquid. The openings in the colander should not exceed $\frac{1}{8}$ inch in diameter.

In connection with the canning of shrimp attention is directed to the requirements of Food Inspection Decision 144, that cans should be as full of food as practicable for packing and processing without injuring the quality or appearance of the contents. In the case of food packed with water, brine, etc., the cans should be as full as possible of food and should contain only sufficient liquor to fill the interstices and cover the product.

The weights indicated above have been obtained by the bureau after examination of experimental packs of canned shrimp which have been put up in connection with the study of Food Inspection Decision 144.

298. LABELING OF BARATARIA SHRIMP.

It has come to the attention of the bureau that some packers of shrimp are labeling their product "Barataria shrimp," regardless of whether or not the shrimp so labeled are caught in Barataria Bay. Paragraph (b) of regulation 19 of the Rules and Regulations for the Enforcement of the Federal Food and Drugs Act is as follows:

The use of a geographical name shall not be permitted in connection with a food or drug product not manufactured or produced in that place, when such name indicates that the article was manufactured or produced in that place.

It is the opinion of the bureau that the term "Barataria" should be applied only to shrimp caught in Barataria Bay. The use of this term in labeling shrimp caught at other places is deemed misbranding under the terms of the Federal Food and Drugs Act.

299. COTTONSEED MEAL IN SACKS OF UNIFORM SIZE SHOULD BE MARKED WITH THE NET WEIGHT.

The attention of the bureau has been called to the fact that it is the practice of certain shippers of feedstuffs, especially cottonseed meal, to ship these products in sacks of uniform size without marking the packages to show the net weight of the contents. Cottonseed meal and other feeds in sacks of uniform size are regarded as food in package form within the meaning of section 8 of the Food and Drugs Act, paragraph 3, in the case of food, and should bear a plain and conspicuous statement of the net weight of the contents. This statement may be made by means of a stencil on the sack or by the use of a tag, if firmly affixed, provided in either case that the statement is plain and conspicuous.

300. STATE DAIRY, FOOD, DRUG, AND FEEDING STUFFS OFFICIALS.

The following additional changes among State officials have been noted since the announcement of changes in the Directory of Federal and State Dairy, Food, Drug, and Feeding Stuffs Officials in Service and Regulatory Announcements, Chemistry 22, page 91:

Arizona.—C. A. Bosworth, Director, State Laboratory, University of Arizona, Tucson, in charge of foods and feeding stuffs.

Arkansas.—William F. Mangelsdorf,² Bureau of Mines, Manufacture, and Agriculture, Little Rock.

District of Columbia.—Dr. W. C. Fowler,¹ Health Officer, Health Department, Washington; R. R. Ashworth,¹ Chief Food Inspector, Health Department, Washington.

Kansas.—F. E. Rowland, Assistant Chief Food and Drug Inspector, State Board of Health, Topeka.

Massachusetts.—E. R. Kelley, Commissioner of Health, State Department of Health, 144 Statehouse, Boston.

Montana.—H. M. Shea, Food and Drug Analyst, State Board of Health, Bozeman.

New Hampshire.—S. G. Morrell, Secretary, State Board of Health, Statehouse, Concord, in charge of foods and drugs.

New York.—Eugene H. Porter, Commissioner, Division of Foods and Markets, Department of Farms and Markets, Albany; G. W. V. Spellacy, Chief, Bureau of Food Products, Albany.

Ohio.—James A. Smith, Chief, Bureau of Feeds and Fertilizers, Board of Agriculture, Columbus.

Oklahoma.—H. V. Sapper, Assistant Commissioner of Health, Department of Public Health, Oklahoma City; W. A. Walker,² State Chemist, Department of Public Health, Oklahoma City.

Porto Rico.—A. R. Soler,¹ Commissioner of Health, Department of Health, San Juan.

Tennessee.—H. L. Walker, Chief Chemist, Department of Foods and Drugs, Nashville.

Texas.—F. D. Fuller, Chief, Division of Feed Control Service, Agricultural Experiment Station, College Station.

¹ Commissioned official.

² Collaborating chemist.

